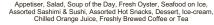


## Oyster & Seafood Semi Dinner Buffet 生蠔海鮮半自助晚餐

6:30pm - 9:30pm 晚上6時30分至9時30分



頭盤、沙律、是日餐湯、生蠔、冰鎮海鮮、雜錦魚生壽司、各款熱食、甜品、雪糕、橙汁、即磨咖啡或茶



## Monday - Friday 星期一至五

Adult 成人: \$358 / person 位 Child 小童: \$198 / person 位

Saturday - Sunday, Public Holiday 星期六、日及公眾假期 Adult 成人: \$388 / person 位 Child 小章: \$218 / person 位

## Additional Main Course 另加主菜

Korean Roasted Local Pork Spare Ribs, Chili, Citron Honey

韓式柚子蜜燒金沙骨

Indian Curry

Your choice of: Chicken or Beef

Steamed Basmati Rice, Paratha 印式咖喱

可選: 雞肉或牛肉

印度長米飯, 印度煎餅

\$138 Grilled Prime Beef Sirloin

French Fries, Cognac Mushroom Sauce

燒西冷扒

薯條, 干邑蘑菇汁

\$188

\$158



Shanghai Braised Meatball, Pork Knuckles & Ginger Stew. Vegetable Rice 紅燒獅子頭,豬腳薑,菜飯

\$158





Hainanese Chicken Lemon Grass Rice

海南雞, 香茅飯

\$158

Ravioli Crab & Ricotta Cheese Spinach, Lemon, Sage. Parmesan Cheese

芝士蟹肉意大利雲吞 菠菜、檸檬、鼠尾草、巴馬臣芝士

\$108

Roasted New Zealand Lamb Chop Potato Mousseline, Mint Yogurt 燒紐西蘭羊扒 忌廉薯蓉,薄荷乳酪

\$178 H

Asparagus Risotto Creme fraiche.

Parmesan Cheese 蕾筍章大利飯 法式酸忌廉, 巴馬臣芝士

\$108 €

Steamed Norwegian Salmon in Grape Leave Poppy Seed Butter Sauce 葡萄葉蒸三文魚

**罂粟子牛油汁** \$168



## Beverage Offers 飲品優惠 -

Sauvignon Blanc, Blowfish, South Australia \$38 / glass 杯 Cabernet Merlot, Blowfish, South Australia \$48 / glass 杯

Wine Package 紅白酒暢飲套餐 \$88 / guest 位 House Red & White Wine, Soft Drinks 特選紅白酒, 汽水

Bubbles Package 汽酒暢飲套餐 \$108 / guest 位 House Sparkling Wine, Red & White Wine, Soft Drinks 特選汽酒, 紅白酒, 汽水



Get a free Somersby or Carlsberg Draught for every 2 orders of main course 每點 2 份主菜即可獲得一杯蘋

酒或嘉士伯牛啤





以上價目另收加一服務費 erver if you have any food allergies or particular 切有任何食物股底或膳食偏好、結如食餐廳職員



